



**2005 Late Harvest Viognier
Estate / El Dorado**

Harvest

100% Viognier
Harvest Date: 18 October 05
Harvest Brix: 39.5 degrees brix
pH: 3.98
Total Acidity: 0.52 gm/100ml

Wine

Alcohol: 11.5%
pH: 3.68
Total Acidity: 0.88 g./100ml
Residual Sweetness: 16.2%
Barrel Aging: none
Bottling Date: 13 August 05
Cases Produced: 22 (375ml)

After four days of foot stomping and cold soaking the Viognier was pressed and fermented in stainless steel utilizing a specialty yeast that would highlight the floral qualities of the Viognier.

Our efforts were rewarded with a wine that displays ample honeysuckle, peach and pear aromas. The texture is supple yet the acidity nicely balances the sweetness to give a clean lingering ripe pear finish.

This wine will accompany lighter desserts and would be a great match to a sampling of crisp Apple Hill apples and pears matched with local aromatic cheeses.